

**INSTRUCTIONS FOR THE USE & CARE
OF YOUR ZANUSSI COMBINATION
OVEN MCE975**

The logo features a central rectangular box with a thick black border. Inside the box, the text "ZANUSSI", "USE & CARE", and "MANUAL" are stacked vertically in a bold, sans-serif font. Horizontal lines are positioned above and below the text within the box. To the left and right of the box are several thick, horizontal black bars of varying lengths, creating a stylized, symmetrical graphic.

**ZANUSSI
USE & CARE
MANUAL**

CONTENTS

PAGE

Guidelines for use	2-4
Installation instructions	4-5
Care and cleaning	6-7
Specifications.....	7
General instructions.....	8
Guide to the touch control panel	10-11
The clock	12
Minute timer setting.....	13
Microwave cooking.....	14
To cook using variable microwave power	15-16
Fan oven cooking guidelines.....	16
Operation for fan oven cooking	17
Operation for fan oven followed by microwave cooking.....	18
Combination cooking guidelines	19
Operation for combination cooking.....	20-21
Preheating guidelines.....	21-22
To preheat and cook by fan oven or combination cooking.....	22-23
Grilling guidelines.....	24
To combine grill and microwave cooking.....	25
Operation for microwave followed by grilling	26
Auto defrost guidelines.....	27
Delay start guidelines	28-29
Auto reheat guidelines.....	30
Selecting your own reheat times	31
Memory pad guidelines.....	32-33
Review Pad	33
Memory programme reminder	33
What happens if something goes wrong?	34-35
Your questions answered	36-37
Peace of mind for twelve months.....	38
Or five years	39

GUIDELINES FOR USE

It is most important that this Instruction Book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with its functioning and the relevant warnings.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

DO NOT USE THIS APPLIANCE FOR ANY OTHER PURPOSE THAN THE PREPARATION OF NORMAL DOMESTIC FOOD. TAKE CARE TO READ THE INSTRUCTIONS REGARDING LOADS AND TIMINGS. ALSO THE RECOMMENDATIONS/ADVICE ON SUITABLE CONTAINERS AND UTENSILS.

DO NOT OPERATE THE OVEN IF IT IS DAMAGED UNTIL IT HAS BEEN REPAIRED BY A ZANUSSI ENGINEER. IT IS PARTICULARLY IMPORTANT THAT THE OVEN DOOR CLOSES PROPERLY AND THAT THERE IS NO DAMAGE TO:- (1) DOOR (WARPED) (2) HINGES AND LATCHES (BROKEN OR LOOSENED) (3) DOOR SEALS AND SEALING SURFACES (BROKEN OR CRACKED).

UNDER NO CIRCUMSTANCES SHOULD YOU ATTEMPT TO REPAIR THE APPLIANCE YOURSELF. REPAIRS CARRIED OUT BY INEXPERIENCED PERSONS MAY RESULT IN SERIOUS

INJURY. CONSULT YOUR LOCAL ZANUSSI SERVICE FORCE. ALWAYS INSIST ON GENUINE ZANUSSI SPARE PARTS.

IT IS DANGEROUS TO ALTER THE SPECIFICATIONS OR MODIFY THE PRODUCT IN ANY WAY.

AIRFLOW BELOW, ABOVE AND TO THE REAR OF A COMBINATION OVEN MUST NOT BE RESTRICTED. (SEE INSTALLATION INSTRUCTIONS).

ALWAYS KEEP THE DOOR SEAL AND DOOR SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP. SUCH BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.

WARNING:

When heating liquids in your microwave oven, overheating the liquid beyond boiling point can occur without the evidence of bubbling. This could result in a sudden overspill of the hot liquid and possible injury to the user. To help prevent this possibility the following steps should be observed:-

- Stir the liquid before placing the container in the oven.
- At the end of the heating time allow the liquid to cool slightly before removing the container from the oven using an oven cloth for added protection.

WE RECOMMEND THE USE OF OVEN GLOVES TO REMOVE HOT DISHES AND ITEMS OF FOOD FROM THE OVEN.

THE APPLIANCE MUST NOT BE OPERATED WITHOUT FOOD OR LIQUIDS IN THE OVEN (EXCEPT ON

PREHEAT), PARTICULARLY IN THE MICROWAVE ONLY COOK MODE, AS OPERATION IN THIS MANNER IS LIKELY TO DAMAGE THE OVEN.

The oven light comes on whenever the door is opened.

Metal items should not be used in the oven when using the microwave only cook mode. Use metal items only when instructed to do so in the recipe book.

Do not cook eggs in their shells. Pressure will build up inside the shell and it will explode (even after cooking has stopped).

Do not reheat cooked eggs unless they are scrambled or chopped. Pierce the yolk before cooking eggs.

Do not place cans of food in the oven (see above)

Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled and it may overheat.

In common with other forms of heating food, exceeding the recommended cooking times may result in burning the oven contents and damaging your oven. When cooking foods with a high sugar or fat content such as: Christmas pudding, mince pies or fruit cake, be sure to follow the cooking instructions carefully. The same rule applies when cooking fibrous food e.g. Baked Potato on the microwave only cook mode.

Do not use plastic utensils for microwave cooking if the oven is hot

from combination or fan oven cooking. The utensils may melt.

When cooking with combination or fan oven the door glass will get hot. Always use the plastic portion on the right hand side of the door when opening or closing the door. It is recommended to use oven gloves.

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any electrical work required to install this appliance should be carried out by a qualified person.

Do not use this appliance if it is in contact with water.

Under no circumstances should live animals be placed in your combination oven.

Do not use capped bottles, jars or tins.

Do not use the oven for drying any items of clothing

Do not let the timer continue to operate after removing the food.

No items must be stored in the oven even when the appliance is not being used, as inadvertently switching on the oven could cause a hazard.

Unplug the appliance if it is to be left for a period of time, e.g. during holidays or long weekends.

Cooking vessels or containers can get very hot. Care should be taken that the dishes do not come into contact

with any plastic surface. Wear protective gloves. Only use cooking containers or vessels recommended for use with your combination oven.

Do not prepare popcorn in the oven unless the product has been specifically produced for microwave ovens. The results are poor and it can be dangerous.

Do not reheat drinks in plastic cups, they could melt.

Do not use a conventional meat thermometer. They may be used outside the oven to check temperature but not during cooking.

Be cautious when eating food direct from microwave cooking as items with high sugar or fat content can be very hot inside.

Always be careful when removing microwave film or lids from dishes after microwave cooking as the steam when released can cause burns.

Any food stuffs with a 'skin' e.g. potatoes, sausages, etc. must be pierced in order to allow for the release of steam.

Care and cleaning of the appliance are important. Food deposits should not be left on the interior cabinet.

Do not place any object between the oven front face and the door.

The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is

normal and does not indicate the oven is leaking microwave energy.

Do not use the oven without the turntable in position. Although the roller stay is removable it must be correctly positioned with the turntable seated on it during use.

NOTE: Care must always be taken when handling food in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling, reheating and freezing foods.

INSTALLATION INSTRUCTIONS

- 1. IMPORTANT** This Combination Microwave Oven has been designed for use in a domestic household, therefore the guarantee supplied with this appliance will be invalidated if it is used commercially.
- 2. Visual check after unpacking:** Remove all packing materials from the oven cavity. Check the oven for any damage, such as a misaligned door, damaged seals around the door or dents inside the oven cavity or on the door. If there is any damage, please do not operate the oven until it has been checked by a Zanussi engineer.
- 3.** The combination oven may only be installed as a free standing countertop appliance and airflow

below, above and to the rear of the oven must not be restricted.

4. Neither the Manufacturer nor the Distributors can accept any liability for damage to the machine or personal injury for failure to observe the correct electrical connecting procedure.
5. Connecting to the mains:
Before you use your Oven, check that the voltage shown on the Data Label conforms with your mains supply.

WARNING - THIS APPLIANCE MUST BE EARTHED

If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of safely or destroyed, as insertion of the plug into a 13A socket is likely to cause an electrical hazard. If it is necessary to change the fuse in a non-rewirable plug the fuse cover must be refitted. If the fuse cover is lost or damaged the plug must not be used until a replacement is obtained. Replacement fuse covers are available from most electrical retail stockists. It is important that the colour of the replacement fuse cover corresponds with the coloured insert or as embossed in words on the base of the plug.


IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:-

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not

correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the 'Earth' symbol  or coloured green or coloured green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red. The appliance must be protected by a 13A ASTA approved (BS 1362) fuse if a 13A (BS 1363) plug or a non-rewirable plug is used or if any other type of plug is used by a 15 A fuse either in the plug or adaptor or at the distribution board.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

Ensure that there are no restrictions preventing air circulation to the cooling vents on the top, rear and base of the appliance. Do not place tea towels or utensils over the cooling vents.

CARE AND CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

EXTERIOR

Clean the outside with a damp cloth rinsed in warm detergent water: rinse and dry with a soft cloth. Do not use any type of household cleaner or abrasive cleaner.

INTERIOR

1. The walls of the oven, except the rear, are of stainless steel; for ease of cleaning, wipe any spatters or spills with a soft damp cloth or sponge after each use. It is easier to remove any spillage whilst the oven is still warm. **DO NOT USE COMMERCIAL OVEN CLEANERS, ABRASIVE OR HARSH CLEANERS AND SCOURING PADS ON ANY PART OF YOUR COMBINATION MICROWAVE OVEN.**
2. The rear wall of the oven has a non stick coating for ease of cleaning. As previously stated, it is easier to remove any spillage whilst the oven is still warm. Clean the rear wall with a damp soft cloth which has been rinsed in warm detergent water, or a proprietary cleaning pad for non-stick pans. Avoid steel wool or coarse scouring pads. Rinse with clean water. **DO NOT** scrape the surface with knives or other utensils as they will damage the surface.
3. If condensation is noticeable on the interior walls either during or after microwave cooking is completed, dry with a soft cloth or kitchen paper towel. **DO NOT** use a paper towel if the oven is hot from convection or combination

cooking. Condensation is quite normal and forms when moisture is present, i.e., during cooking.

4. Regularly remove the turntable and the roller stay for cleaning or to clean the floor of the oven. Wash the turntable and the roller stay in mild, detergent water. Dry with a soft cloth. The turntable is dishwasher proof. The turntable motor is sealed, but excess water or spills should not be allowed to stand in this area.

FOLLOWING THE SIMPLE USE AND CARE GUIDELINES BELOW WILL PROTECT THE TURNTABLE IN YOUR COMBINATION OVEN.

DO:

Place food in a dish when cooking by convection or combination, rather than directly onto the turntable.

Follow the manufacturer's instructions for use carefully when using a browning dish.

Allow the turntable to cool after use before handling and/or cleaning.

Allow the hot turntable to cool before placing frozen foods or cold dishes onto it after convection or combination cooking.

DO NOT:

Remove hot turntable from the oven and place on cold or wet surfaces.

Place hot oils or fats onto cold turntable.

Immerse hot turntable into cold water.

Clean with abrasive scourers.

5. **DOOR** Wipe the window on both sides with a damp cloth to remove

any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth.

ALWAYS KEEP THE DOOR SEAL SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL, OR SPATTERS, ARE NOT ALLOWED TO BUILD UP. SUCH A BUILD UP COULD RESULT IN

LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.

6. Regularly check the door seal area which is formed by the inside face of the door for any signs of damage. If any damage is seen, do not use the oven until the damage has been repaired by a Zanussi engineer.

SPECIFICATIONS

Maximum power rating:

2780w

Microwave input rating:

1280w

Microwave power output: 700w

Convection element rating: 1500w

Grill element rating: 1000w

Microwave Frequency

2450MHz

Outside Dimensions

(w)550 x (h)336 x (d)486mm

Cavity Dimensions

(w)345 x (h)223 x (d)344mm

Oven Capacity

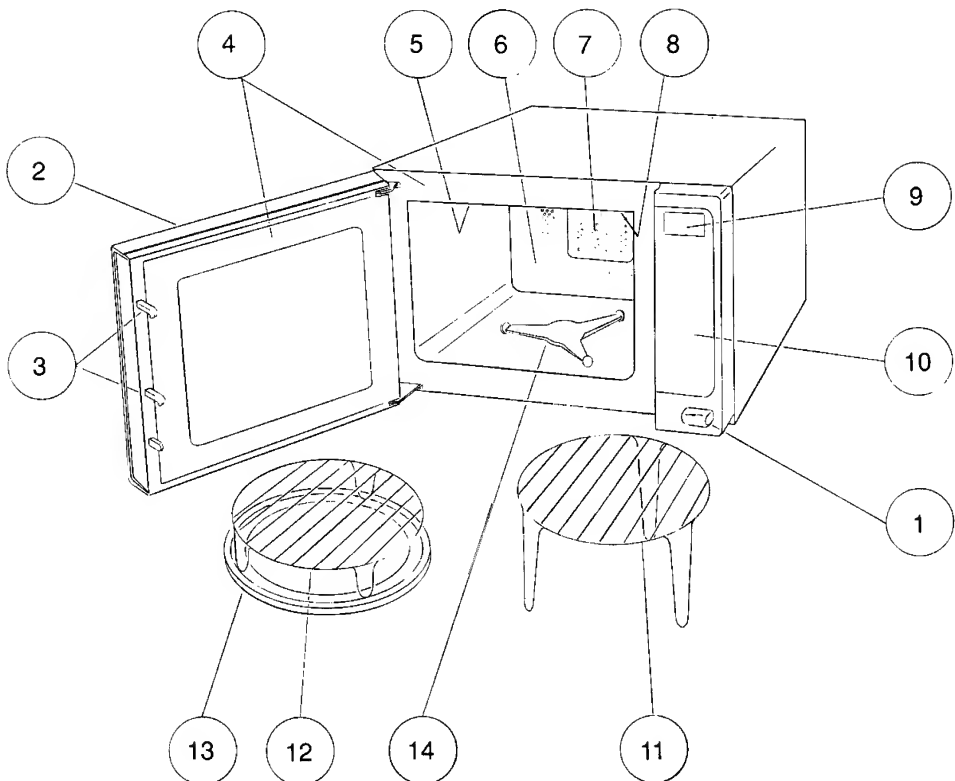
26 litres (0.9 cu. ft.)

Weight

26kg

GENERAL INSTRUCTIONS

1. Door open button
2. Door
3. Door latches
4. Door sealing surfaces
5. Grill with self cleaning reflector plate
6. Non-stick coating on rear panel
7. Convection fan and element
8. Oven lamp
9. LED digital display
10. Control panel
11. High rack
12. Low rack
13. Glass turntable
14. Roller



THE CONTROL PANEL

Microwave Power Level indicators

F=Full Power

H=High

M=Medium

M/L=Medium low

L=Low

Digital display shows time of day or cooking time

Fan oven symbol

Grill symbol

Auto defrost symbol

Memory indicators (5 Memory programmes may be set)

Fan oven pad. Touch to select fan oven cooking

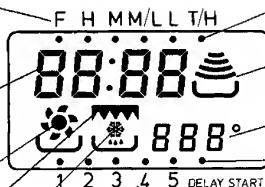
Temperature pad. Touch to select fan oven temperature

Auto defrost pad. Touch to select auto defrost setting

Memory pad (up to 5 Memory cooking sequences may be set)

Delay Start/Clock. Touch once to set clock or twice for Delay Start cooking

Start pad. Touch to start oven



Indicator for Timer Hold.

Microwave power symbol.

Fan oven temperature.

Delay start indicator.

Microwave pad. Touch to select microwave cooking

Power pad. Touch to select microwave or combination variable power

Timer Hold pad.

Grill pad. Touch to select grill cooking

Time pads. Touch to enter cooking time or to set clock time

Auto Reheat pad. Touch up to 3 times for pre-programmed reheat times

Review pad. Touch to review memory programmes which have been set

Stop/Clear pad. Touch to re-programme. Touch once to stop operation of oven during cooking; touch twice to cancel cooking programme

START

DOOR OPEN

GUIDE TO THE TOUCH CONTROL PANEL

Your new combination oven is operated by touch - sensitive control pads on the control panel. The digital display can show you the cooking time and minute timer or act as an ordinary digital clock. Indicator lights and symbols will show which of the cooking functions you have selected or the variable microwave power setting. (See page 9).

A "bleep" should be heard each time you touch the control panel to make a correct entry. If you do not hear this sound:

- You have not used enough pressure in touching the pad.
- You have made more entries than the control panel will accept.
- You have made an incorrect entry.

Alternatively, the digital readout can be counted up or down automatically by leaving your finger on the appropriate pad. The "bleep" will only be heard at first touch.

In addition to the entry bleep, 4 "beeps" will sound at the end of the selected programme.

FIRST STEPS TO USE YOUR COMBINATION OVEN

Make sure the oven is plugged into a power point. When the oven is plugged in, the display will show

00:00 with the colon flashing. Please note: The oven will not start cooking if the door is not closed tightly.

During cooking, the programme you have selected cannot be changed until the **"STOP/CLEAR"** pad is touched or the door is opened. All the cooking times and temperatures are "locked in" to prevent accidental changes. For example, if you have set the oven to cook at 230°C, microwave Medium Low, you cannot touch the temperature pad and increase the temperature. You will need to re-set the oven.

"START PAD" The Start pad simply makes the oven work after you have selected your cooking programme.

If you open the oven door during cooking, the timer and cook cycle will hold. After you have shut the door again, press the **"START"** pad to continue cooking.

"STOP/CLEAR PAD" This pad has two functions. When you are selecting a cooking programme and make a mistake, simply touch the **"STOP/CLEAR"** pad once, and re-programme.

If you press the **"STOP/CLEAR"** pad during cooking, the programme will stop. (This has the same effect as opening the door). You may then change the time or power level of the cooking stage you have stopped, for example, if you stop the oven and find you want to add a longer cooking time. If you wish to make changes to later stages of a multiple sequence cooking programme, you will need to press

the **"STOP/CLEAR"** pad again to reset the oven and re-programme.

If you want to check food during cooking, press the **"STOP/CLEAR"** pad once. When you are ready to continue cooking, press the **"START"** pad.

When programming a Multi Stage Sequence and you make a mistake in one of the stages, pressing the **"STOP/CLEAR"** pad once will erase the last sequence only, saving the previous stages for your convenience. A second touch or long touch of the **"STOP/CLEAR"**

pad will clear all of the sequences you have just set.

When the timer for all sequences or programmes counts down to zero, the oven will sound 4 "bleeps" and the time of day will reappear in the display window.

If the electrical supply to your combination oven should be interrupted, the display will show 00:00 with the colon flashing when the power is restored. Don't forget to reset the clock for the correct time of day.






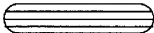
THE CLOCK

To set the clock to the correct time of day.

The digital 24 hour clock operates even when the oven is not is use. The clock should always be set and running.

To recall the time of day during cooking, simply touch the clock pad and the correct time of day will appear for 3 seconds on the display window. This will not interfere with cooking time, oven temperature or minute timer.

To enter the time of day, for example 12:45


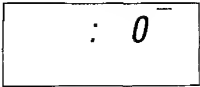

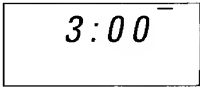

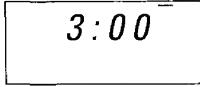
STEP 1	Pad Sequence	Display
Touch the Clock/ Delaystart pad once	 DELAYSTART CLOCK x1	00:00
STEP 2		
Enter time of day by touching time pads in sequence	 10 MIN  x1 x2	12:45
	 10 SECS  x4 x5	12:45
STEP 3		
Touch the Start pad	 START	(with colon flashing)

If you enter the wrong time at **STEP 2**, simply press the **"STOP/CLEAR"** pad once and enter the correct time.

The clock is now set with the colon flashing and will keep the correct time of day. If the power supply is interrupted, the clock will need to be reset.

MINUTE TIMER SETTING

The digital display can be used as an automatic timer for timing up to 99 minutes 59 seconds. There is NO cooking involved.

	Pad Sequence	Display
STEP 1 Touch the Timer Hold pad once	 x1	
STEP 2 Enter desired time by touching time pads as shown	 x3	
STEP 3 Touch the Start pad	 START	

The time will begin counting down. When it reaches zero, 4 “bleeps” will sound and the time of day will reappear on the display. To cancel the minute timer during operation, simply touch the “STOP/CLEAR” pad twice and the time of day will reappear on the display.

The minute timer can be used to time the “standing time” which may be recommended after defrosting or cooking foods, particularly convenience foods. It can also be used as an independent timer for conventional cooking. For example, timing a 3 minute boiled egg on the hob.

MICROWAVE COOKING

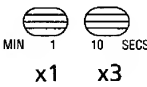
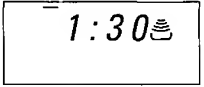

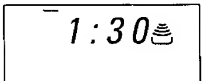
Your combination oven may also be used as an ordinary microwave oven using the "Microwave" pad.

TO COOK AT FULL POWER

Many foods are cooked at "Full" power (100%) for best results. The oven will automatically select 100% microwave power if a cooking function pad (Fan oven or Grill) is not touched before entering the cooking time. The "Power" pad allows you to select the rate of microwave cooking.(e.g. Full, High, etc.)

If you wish to cook at Full Power, simply set the cooking time and touch the "START" pad. The oven will automatically operate at Full Power if the microwave pad is not touched.

For other variable cooking levels, the Power pad must be touched the required number of times. (See next page).

EXAMPLE To heat 2 cups of coffee for 1 minute 30 seconds at Full Power.		
	<u>Pad Sequence</u>	<u>Display</u>
STEP 1 Enter the required cooking time by touching the time pads as shown		
STEP 2 Touch the Start Pad		
The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and the end of cooking "bleeps" will sound. The microwave energy will stop. The display will show the time of day.		

When the door is opened during the cooking process, the cooking time in the display automatically stops. The cooking time starts to count down again when the door is closed and the "START" button is touched.

If food does not seem to be heating properly check the indicator immediately above the digital display. Ensure that the correct microwave power level has been set.

NOTE: The turntable can rotate in either direction when starting the cook cycle. This is normal and simply depends on the position of the motor when the cycle is started.

TO COOK USING VARIABLE MICROWAVE POWER


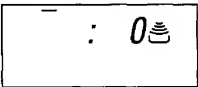

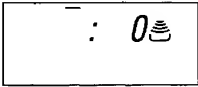

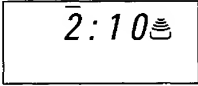
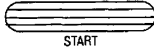
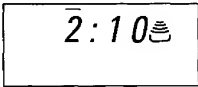
There are 5 preset Microwave power levels.

Approximate percentage of microwave power for each power level is as follows:-

- | | |
|------------------|--|
| FULL (100%) | - Automatically selected when microwave pad is touched |
| HIGH (70%) | - Touch the Power pad once |
| MEDIUM (50%) | - Touch the Power pad twice |
| MEDIUM LOW (30%) | - Touch the Power pad three times |
| LOW (10%) | - Touch the Power pad four times |

If you hold your finger on the “**POWER**” pad, the oven will quickly reach the power level you require.

Some foods give best results when cooked more slowly at a lower microwave cooking power. Your cook book will show the recommended variable setting for each recipe.

EXAMPLE To heat soup for 2 minutes 10 seconds at High (70%)		
	Pad Sequence	Display
STEP 1 Touch the Microwave pad once	 MICROWAVE x1	
STEP 2 Touch the Power pad once	 POWER x 1	
STEP 3 Enter the desired cooking time by touching the time pads as shown	 MIN 1 10 SECS x2 x1	
STEP 4 Touch the Start Pad	 START	

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and the end of cooking bleeps will sound. The time of day will reappear on the display.

If you accidentally select the wrong variable power, touch the power pad again to select the correct level.

NOTE: If the power pad is touched after showing the lowest power (Low), the display will return to the starting point (Full).

Some basic uses of variable microwave power are as follows:-

- | | |
|------------------|---|
| FULL (100%) | - For most uses including vegetables, fish, hot drinks. |
| HIGH (70%) | - To cook cakes, soups and stews, reheat plate meals and left over foods, reheating larger items. |
| MEDIUM (50%) | - Slow cooking, heating frozen meal dishes eg: fish, pies, curries, casseroles. |
| MEDIUM LOW (30%) | - Defrosting, simmering, syrups and sauces. |
| LOW (10%) | - Keeping food warm, softening butter, or slow defrosting. |

FAN OVEN COOKING GUIDELINES

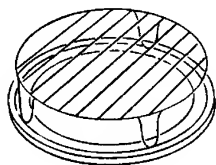
This section of the Instruction Book explains the use of the oven for Fan oven and Combination cooking. Please use it as a guide together with your Recipe Book.

ACCESSORIES

The accessories shown below are designed especially for use in your Combination Oven. The racks are for Fan oven, Grill, or Combination cooking only: **DO NOT USE FOR MICROWAVE COOKING ALONE.** Do not substitute similar types of racks for these specially designed ones.

FAN OVEN COOKING

Some foods are best cooked using the Fan oven alone. These are foods which often have a cooking time of 15 minutes or less and usually need quick crisping and browning. These include biscuits, souffles, small cakes and individual yorkshire puddings.



Low/Baking Rack



High Rack

BASIC PROCEDURE

Consult the recipe book or package directions for temperature and time. Food may be cooked in the dish directly on the turntable if appropriate, or using the baking rack and appropriate dish/baking sheet. For example, a casserole in a dish may be cooked directly on the turntable, chicken pieces may be grilled directly on the high rack. Check to see if cooked at the end of cooking time.

Do not cover the turntable or baking rack with aluminium foil. It interferes with the flow of air that cooks the food. If food is not cooked when checked after cooking time, let it stand in the oven one or two minutes to complete cooking.

RECOMMENDED COOKING UTENSILS.

Removable glass turntable
High or low rack
Metal baking trays/tins
Aluminium foil containers
Heat resistant glass
Pyrex ware

OPERATION FOR FAN OVEN COOKING

Your Combination Oven can be used for both Fan oven and Combination cooking. During Fan oven cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. It is similar to a conventional fan oven.

TO COOK BY FAN OVEN

Your oven can be programmed for Fan oven temperatures between 100°C and 250°C in 10 degree steps. Note: The display will show "LO" until the oven reaches 100°. The actual oven temperature will then be displayed. Any time up to 99 minutes and 59 seconds can be entered.

EXAMPLE To cook biscuits at 200°C for 15 minutes.

STEP 1

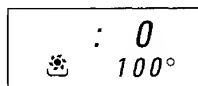
Touch the Fan oven pad once

Pad Sequence



x1

Display

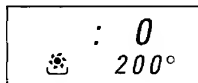


STEP 2

Touch the Temperature pad
HINT: Hold your finger on the pad for faster programming

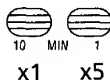


x6



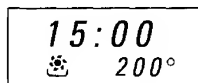
STEP 3

Enter the desired cooking time by touching the pads as shown



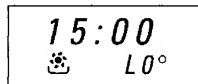
x1

x5



STEP 4

Touch the Start pad



When the timer reaches zero 4 "beeps" will sound and the time of day will reappear on the display. For cooling purposes, the circulation fan will remain on and the turntable will continue to rotate for a period of 5 minutes after the cooking programme has finished.

If during this 5 minute period, you wish to enter additional cooking time, or another cooking programme, do not forget to press the Start pad to start cooking.

If you wish to check the temperature you have set, simply touch Temperature pad.

NOTE: For additional safety, the temperature will be set to 100°C when the Fan oven pad is touched. At the first touch of the Temperature pad it will show the highest temperature of 250°C.

OPERATION FOR FAN OVEN FOLLOWED BY MICROWAVE COOKING

Your oven can be programmed to cook by convection followed by microwave.

EXAMPLE To bake chicken pieces at 180°C for 30 minutes by Fan oven, then continue to cook at Full Power (100%) for 3 minutes by Microwave.

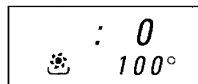
STEP 1

Touch the Fan oven Pad once

Pad Sequence

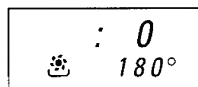


Display



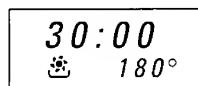
STEP 2

Touch the Temperature Pad to select Fan oven temperature



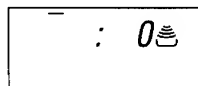
STEP 3

Enter the desired time by touching the timepads as shown



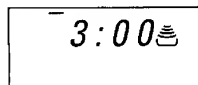
STEP 4

Touch the Microwave pad once



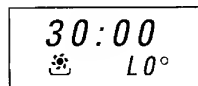
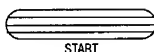
STEP 5

Enter desired Microwave time



STEP 6

Touch the Start pad



NOTE::The display will show "LO°" until the oven reaches 100°.

The cooking time will count down to zero. When the timer reaches zero, 4 "beeps" will sound and the time of day will reappear in the display.

COMBINATION COOKING GUIDELINES

Your oven can be programmed to combine Fan oven and Microwave cooking. This enables you to achieve the results your conventional oven gives, but cooked in a much shorter time. The Fan oven heat seals and browns while microwave energy gives the advantage of speed.

CONVERTING CONVENTIONAL RECIPES

Refer to your Recipe Book for details of converting your own recipes. However, the following guidelines should be observed:-

1. Preheating of the oven is not generally necessary. The most favourable results will be achieved from a cold start. (Preheat may be used when recommended on Convenience foods).
2. Placement of food within the oven.
 - (a) We recommend that you use the low or high rack provided when baking and cooking by Combination, and for cooking frozen and chilled pre-packaged convenience foods.
 - (b) Covering large roasts or meat portions with a roasting bag during cooking will minimise splashing onto the oven walls.
 - (c) Large items such as turkeys, should be positioned directly onto the turntable, and turned over during cooking.
3. Temperature setting. When cooking pastry or similar foods, the temperature setting of 200°C is recommended.

ACCESSORIES

The racks supplied are for Fan oven, Grill or Combination cooking only: DO

NOT USE FOR MICROWAVE COOKING ALONE. Do not substitute similar types of racks for these specially designed ones.

BASIC ROASTING PROCEDURE

Place meat directly on the low rack, or in a shallow roasting pan on the turntable, as you prefer. Season as desired. Consult your recipe book for combination setting and time. Programme the oven for Combination cooking with appropriate cooking time. At the end of cooking, check if the meat is cooked to desired taste. Let meat stand covered with foil for 10-15 minutes before carving.

BASIC BAKING PROCEDURE

Consult your recipe book for the recipe. Programme the oven for Combination cooking with appropriate cooking time. Check to see if the dish is cooked after the cooking time has finished. If it is not completely cooked, let it stand in the oven for a few minutes to complete cooking.

RECOMMENDED BAKING UTENSILS

High or low rack
Metal baking pans
Heat resistant glass
Pyrex ware
Aluminium foil containers.

IMPORTANT NOTE

During combination cooking some metal baking utensils may cause arcing when they come into contact with the oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come into contact with metal. If arcing occurs, place a heat resistant dish (glass pie plate, or glass pizza dish) between the metal dish and the rack. If arcing still occurs, discontinue the use of the utensil for combination cooking.

OPERATION FOR COMBINATION COOKING

Your oven has a combination facility that cooks with both fan oven heat and microwave automatically. The fan oven heating system and the microwave system simultaneously operate to give you fast, even cooking. Consult your recipe book for more information.

TO COOK BY COMBINATION

NOTE: To use this function, the time is entered as the last stage. The display will show "LO°" until the oven reaches 100°C.

EXAMPLE To roast lamb for 50 minutes on Combination 200°C Microwave Medium Low (30%).

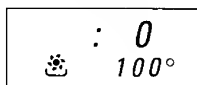
STEP 1

Select Combination cooking by firstly pressing the Fan oven pad once

Pad Sequence

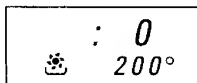


Display



STEP 2

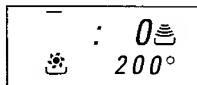
Select required temperature by touching the Temperature pad



HINT: Hold your finger on the Pad for faster programming.

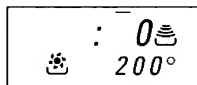
STEP 3

Touch the Microwave pad once



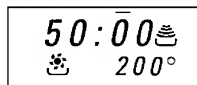
STEP 4

Select desired Microwave power level by touching Power pad



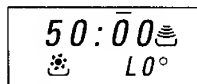
STEP 5

Enter cooking time by touching the time pads as shown



STEP 6

Press the Start pad once



The cooking time will count down to zero. When the timer reaches zero, all the indicators will go out and 4 "bleeps" will sound. The time of day will reappear on the display. For cooling purposes, the circulation fan will remain on and the turntable will continue to rotate for a period of 5 minutes after the cooking programme has finished.

If during this 5 minute period, you wish to enter additional cooking time, or another cooking programme, do not forget to press the Start pad to start cooking

If you make a mistake in programming the oven, simply press the "STOP/CLEAR" pad and re-enter the stage. A second or long touch of the "STOP/CLEAR" pad will cancel all of the stages and return the display to "TIME OF DAY".

If you are in the process of Combination cooking and wish to check the oven temperature you have selected, simply touch the Temperature pad. The temperature you have set will appear on the display for 3 seconds. The oven will still continue to cook and count down to zero during this time.

NOTE: Preheating the oven is unnecessary for the specially tested recipes in your Recipe Book unless stated.

PREHEATING GUIDELINES

You may wish to preheat the oven for conventional cooking or for example when following instructions on convenience food packets.

Please Note: The oven should not be used without the glass turntable in place and it should never be restricted so that it cannot rotate. You may, however, remove the turntable when preheating the oven.

TO PREHEAT. Your Combination Oven allows you to preheat automatically. The oven will simply signal when it is ready. In the case of preheating, NO TIME is entered. The display will show "LO" until the oven reaches 100°C.

EXAMPLE To preheat to 250°C.

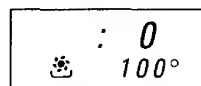
STEP 1

Touch the Fan oven pad once

Pad Sequence

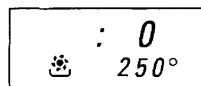


Display



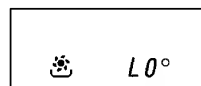
STEP 2

Select the Temperature by touching the Temperature pad



STEP 3

Press the Start Pad



(With convection symbol flashing)

When the oven reaches the programmed temperatures, the end of cooking signal will sound 4 "beeps" and the set temperature will start flashing. At this point the oven is preheated at the temperature selected. Food may be placed in the oven and the oven programmed for cooking.

NOTE: For cooling purposes, the circulation fan will remain on and the turntable will continue to rotate for a period of 5 minutes after the preheating programme has finished. Once a cooking programme is started however, the cooling fan will stop.


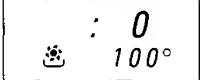

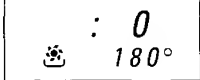

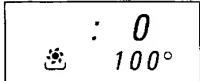

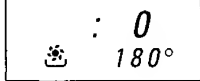
IMPORTANT If the door is not opened or the "STOP/CLEAR" pad pressed, the oven will automatically hold the preheat temperature for 20 minutes only. This is for safety reasons. After 20 minutes , the oven will sound the 4 "beeps" end of cooking signal as a reminder and the Fan oven indicator will flash. The time of day will be shown in the display. Whenever the door is opened or the "STOP/CLEAR" pad is touched during this 20 minute period, the programme is cancelled and the display will return to the time of day.

The oven can be selected to preheat as the first stage of a Multiple Sequence Programme. For example, you can programme the oven to preheat, cook a Lasagne, and then grill the top automatically if desired.

IMPORTANT. If setting the oven to preheat followed by combination cooking, always programme the fan oven temperature first before selecting the microwave power level.

TO PREHEAT AND COOK BY FAN OVEN OR COMBINATION COOKING

The oven can be programmed to combine preheating and fan oven cooking, or preheating and combination cooking. The example below shows how to preheat and cook by fan oven at the same temperature. You may of course preheat and then cook by fan oven or combination, at any temperature required. For combination cooking, enter the combination programme required at Step 3.

	Pad Sequence	Display
STEP 1 Touch the Fan oven pad once	 FAN OVEN x1	
STEP 2 Select temperature by touching the Temperature pad	 TEMP x8	
STEP 3 Touch the Fan oven pad once	 FAN OVEN x1	
STEP 4 Select the desired cooking temperature by touching the Temperature pad	 TEMP x8	

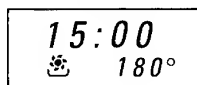
Continued...

STEP 5

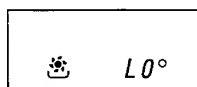
Enter the desired cooking time by touching the time pads as shown

Pad Sequence

x1 x5

**Display****STEP 6**

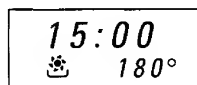
Press the Start pad



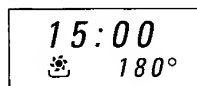
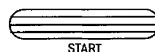
When the oven reaches the programmed preheat temperature the set temperature will start flashing and the end of cooking signal will sound 4 "beeps". The oven will then automatically hold at the desired temperature for 20 minutes. This will allow time to finish preparing the food to be cooked. You may open the door at any time during this holding operation.

STEP 7

Open the door

**STEP 8**

Place the food in the oven. Close the door. Touch the Start pad.



The cooking time will count down to zero. When the timer reaches zero, all the indicators will go out and the end of cooking signal will sound 4 "beeps". The time of day will reappear on the display.

NOTE: For cooling purpose, the circulation fan will remain on and the turntable will continue to rotate for a period of 5 minutes after the cooking programme has finished.

If during this 5 minute period you wish to enter additional cooking time, or another cooking programme, do not forget to press the Start pad to start cooking.

GRILLING GUIDELINES

Your combination oven has a grill in the roof of the oven cavity to brown and crisp foods. There is one setting only.

The grill may be used on its own as a conventional grill, or it may operate simultaneously with variable microwave power.

EXAMPLE To grill steak to medium rare for a total of 10 minutes.

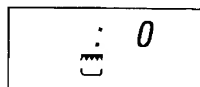
STEP 1

Touch the Grill pad once

Pad Sequence

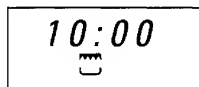


Display



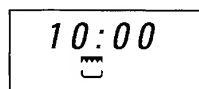
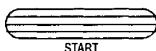
STEP 2

Enter the desired time by touching the time pads as shown



STEP 3

Touch the Start pad



The cooking time will count down to zero. When the timer reaches zero, all the indicators will go out and the end of cooking signal will sound 4 "bleeps". The time of day will reappear on the display.

The grill is ideal to use for browning and crisping many dishes cooked by microwave only which need browning to give perfect results. It is also ideal for quick snacks such as cheese on toast, crumpets etc.

NOTE: The high and low racks have been designed for use with the grill, whether used alone or in combination with microwave power. Use the high rack for steaks, chops, crumpets, etc. Use the low rack for deeper dishes such as lasagne, cauliflower cheese, etc.

TO COMBINE GRILL AND MICROWAVE COOKING

The grill in your oven may be used simultaneously with microwave power to give traditional results in much less time.

EXAMPLE To heat through and brown a cauliflower cheese using Grill and Microwave Medium (50%) Power for 6 mins.

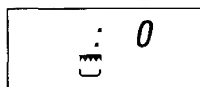
STEP 1

Touch the Grill pad once

Pad Sequence

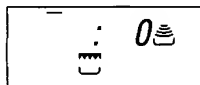


Display



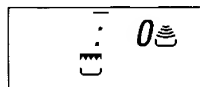
STEP 2

Touch the Microwave pad once



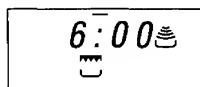
STEP 3

Select Medium (50%) Power by touching the Power pad



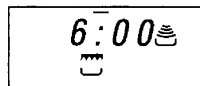
STEP 4

Enter the desired time by touching the time pads as shown



STEP 5

Touch the Start pad


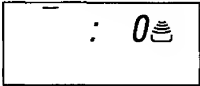

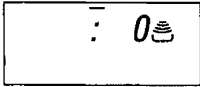

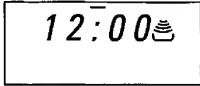

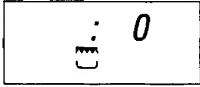



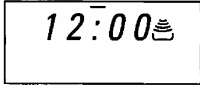


The cooking time will count down to zero. When the timer reaches zero, all the indicators will go out and the end of cooking signal will sound 4 "beeps". The time of day will reappear on the display.

OPERATION FOR MICROWAVE FOLLOWED BY GRILLING

You may programme the oven to cook by microwave and then grill foods which need browning, to give appetising results.

EXAMPLE To cook chicken pieces for 12 minutes at Medium (50%) Microwave Power and then Grill for 5 minutes.

	Pad Sequence	Display
STEP 1 Touch the Microwave pad once	 MICROWAVE x1	
STEP 2 Select Medium (50%) power by touching the Power pad	 POWER x2	
STEP 3 Enter the desired microwave time by touching the time pads as shown	 x1 x 2	
STEP 4 Touch the Grill pad	 GRILL	
STEP 5 Enter the desired grilling time by touching the time pads as shown	 x5	
STEP 6 Touch the Start pad	 START	

The cooking time will count down to zero. When the timer reaches zero, all the indicators will go out and the end of cooking signal will sound 4 “beeps”. The time of day will reappear on the display.

AUTO DEFROST GUIDELINES

The Auto Defrost function has been carefully designed to defrost foods quickly and evenly. You may also use the Medium Low (30%) Microwave setting if desired.

EXAMPLE To defrost raspberries for 3 minutes.

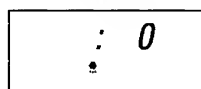
STEP 1

Touch the Auto Defrost pad once

Pad Sequence

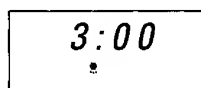


Display



STEP 2

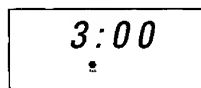
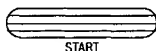
Enter the desired defrosting time



See recipe book for "Auto Defrosting" guide.

STEP 3

Touch the Start pad



The timer will count down to zero. All indicators will go out and the end of cooking signal will sound 4 "beeps". The time of day will reappear on the display.

NOTE: When the timer reaches zero, the oven will automatically "hold" the food for the same length of time as the defrost time, to ensure safe and even defrosting. You can of course remove the food from the oven during this time if it has completely defrosted.

Single large items or large quantities of food will require turning, stirring or re-organising. Check the food half way through and remove any defrosted pieces. Arrange food in single layers where possible. If food is in a block, try to separate as soon as possible. Use foil to protect outer edges, thin areas, fatty areas, or areas near the bone.

IMPORTANT Too much foil will cause other areas to start to cook. Foil should not touch the sides of the oven. If arcing occurs caused by foil touching the sides, stop the oven and reposition the food. If any area begins to feel warm during defrosting, shield with a small, smooth piece of foil, secured with a wooden cocktail stick.

IMPORTANT Cooking of raw food should be carried out directly after defrosting and standing.

DELAY START GUIDELINES

The combination oven has a Delay Start facility for up to 23 hours 59 minutes in advance. You simply set the time of day that you want the cooking programme to start. Once you have selected Delay Start, you can programme for up to 4 cooking sequences.

PLEASE NOTE. The Delay Start facility will only work if the clock on your oven has been set. Remember to programme the times using the 24 hour clock.

EXAMPLE Suppose you want to cook a 800g (2lb) leg of lamb for 35 minutes on Combination 160°C, Medium Power (50%), with a standing (hold) time of 15 minutes. The time is now 8.30 am. You want to eat at approximately 7.30 pm.

Set Delay Start


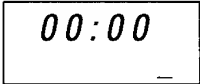



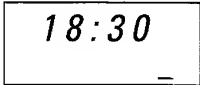

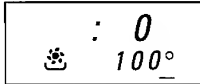

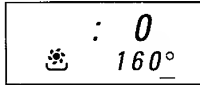

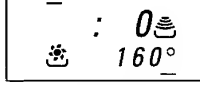
8.30am Cook programme entered and Delay Start delay begins.

18.30pm Cook sequence starts.

19.05pm Cook sequence finishes and HOLD begins.

19.20pm Joint ready to carve.

IMPORTANT During the Delay Start delay the display on the oven will show the time of day.

STEP 1	Pad Sequence	Display
Place food in the oven and close the door.		
STEP 2 Touch the Delay Start/Clock Start pad twice	 DELAYSTART CLOCK x2	
STEP 3 Enter the desired Delay Start time of 18:30 by touching the time pads as shown	 10 MIN x1  1 SEC x8  10 SECS x3	
STEP 4 Touch the Fan oven pad once for combination setting	 FAN OVEN	
STEP 5 Select Temperature by touching the Temperature Pad	 TEMP x10	
STEP 6 Touch the Microwave pad once	 MICROWAVE x1	
		Continued...

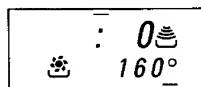
STEP 7

Select Medium Power level (50%) by touching the Power pad

Pad Sequence

POWER

x2

Display**STEP 8**

Enter desired cooking time by touching the number pads as shown



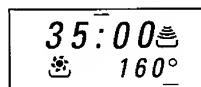
10

MIN

1

x3

x5

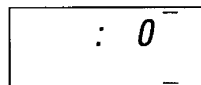
**STEP 9**

Touch the Timer Hold pad once



TIMER • HOLD

x1

**STEP 10**

Enter Hold (Standing) time of 15 mins.



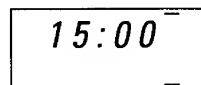
10

MIN

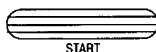
1

x1

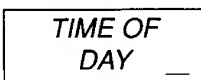
x5

**STEP 11**

Touch the Start pad



START



The display will show time of day until it reaches the Delay Start time you have set. The oven will then start the cooking programme you have selected. The cook time will count down, the cooking sequence will begin and the turntable will rotate.

After you have selected the Delay Start programme and pressed Start, you may recall the time you have set by touching the Delay Start/Clock pad. The display will show the start time for 3 seconds.


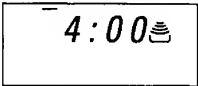

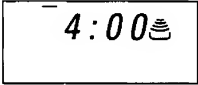
Always ensure that you have placed the food in the oven!

AUTO REHEAT GUIDELINES

The Auto Reheat pad on your Combination Oven includes especially designed programmes for reheating or cooking foods using **Microwave at Full Power** (100%). There are three Pre-set times as follows:-

- 1½ minutes – Touch the Auto Reheat pad once.
- 4 minutes – Touch the Auto Reheat pad twice.
- 6 minutes – Touch the Auto Reheat pad three times.

EXAMPLE To reheat rice pudding for 4 minutes on Microwave Full Power 100%)

STEP 1	Pad Sequence	Display
Touch the Auto Reheat pad twice		
STEP 2 Touch the Start pad		

The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and the end of cooking “bleeps” will sound. The microwave energy will stop. The display will show the time of day.

Use the Auto Reheat pad for heating and cooking a wide variety of convenience foods or reheating cooked meals when the family are late home. Always make sure that the finished food is visibly piping hot.

SELECTING YOUR OWN REHEAT TIMES

Your oven has been designed to include three reheat times of 1½ minutes, 4 minutes and 6 minutes. However, if these times are unsuitable, you may change the times for your own needs.

Once you have changed the reheat times as shown, the new time will be permanently set into the oven. You may of course change the reheat times as often as required.

EXAMPLE Suppose you regularly use a cooking time of 2 minutes for scrambled eggs. You can change the set reheat time as follows:-

STEP 1

Touch the Auto Reheat pad once

Pad Sequence

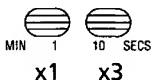


Display

1:30

STEP 2

Touch the time pads to change to the desired time of 2 minutes.



2:00

HINT: Touch the "STOP/CLEAR" pad at this stage if you need to reprogramme. (The display will revert back to the previous set time of 1 min. 30 secs.)

STEP 3

Touch the Auto Reheat pad once to "set" the time.



2:00

Touch the "STOP/CLEAR" pad instead of start if you don't wish to start cooking

STEP 4

Touch the Start pad to start cooking.



2:00


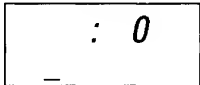

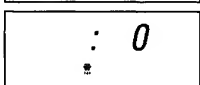


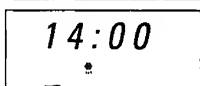

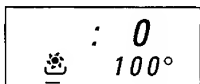

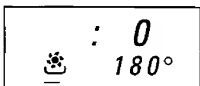


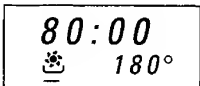

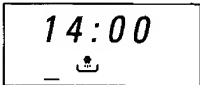
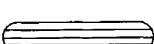

If you wish to change the other two preset reheat times, touch the Auto Reheat pad twice or three times at Step 1.

MEMORY PAD GUIDELINES

The Memory pads allow you to pre-set up to 5 different multiple stage cooking programmes for your convenience. For example you can set a Defrost - Hold - Cook programme which you regularly use in the memory, so that you can simply touch the Memory pad instead of setting the whole sequence each time. The indicator lights at the bottom of the display will show each Memory programme.

Please note: If the electrical supply to your oven should be interrupted, the Memory programmes will need to be reset.

EXAMPLE If you regularly defrost a 1200g (3lb) chicken for 14 minutes on Auto Defrost, with an automatic standing time of 14 minutes, and then cook on Convection 180°C for 1 hour 20 minutes. You may set the sequence into the Memory pad as shown.

STEP 1	Pad Sequence	Display
Touch the memory pad once	 MEMORY x1	
STEP 2 Touch the Auto Defrost pad once	 DEFROST + AUTO x1	
STEP 3 Enter the desired defrost time	  10 MIN 1 x1 x4	
STEP 4 Touch the Fan oven pad	 FAN OVEN x1	
STEP 5 Touch the Temperature pad	 TEMP x8	
STEP 6 Enter the desired Convection time e.g. 80 minutes (1 hour 20 mins.)	  10 MIN x8	
STEP 7 Touch the Memory pad again to set and store the programme in Memory 1	 MEMORY x1	
STEP 8 To start cooking touch the Start pad	 START	
NOTE: To use a memory programme which has already been set, simply touch the Memory pad the appropriate number of times (up to 5). Then press "START".		

To enter further cooking programmes, touch the Memory pad twice at Step 1. If an error is made in programming the sequence, a long "bleep" will sound. To correct this, simply touch the **"STOP/CLEAR"** pad.

The Memory programmes may be simple defrost and hold times or as complicated as you wish. They are simply designed to store programmes which you use regularly.

REVIEW PAD

To review the memory programmes (up to 5) which you may have set, simply touch the Memory pad the appropriate number of times. For example, to review memory 2, touch the Memory pad twice. If you then press the Review pad and hold your finger on the pad, the oven will show each step of the set cooking programmes in the display window. Press the **"STOP/CLEAR"** pad to return to the time of day, or **"START"** to start the Memory programme.

MEMORY PROGRAMME REMINDER

Memory 1

.....

Memory 2

.....

Memory 3

.....

Memory 4


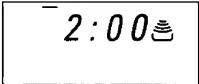

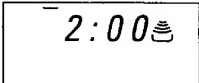

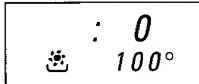
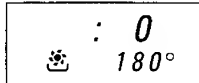

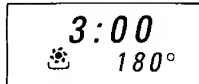
.....

Memory 5

.....

WHAT HAPPENS IF SOMETHING GOES WRONG?

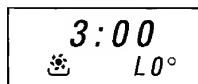
Before contacting your local Zanussi Service Force Centre, check the following points:-

Open the door. Does the oven lamp light?		YES.....	NO.....
Check 1 Microwave operation			
Place one cup of water in the oven and close the door securely. The oven lamp should go off if the door is closed properly. Enter a cook time of 2 minutes on Microwave Full Power (100%) by touching the following pads:-			
Pad Sequence		Display	
STEP 1 Enter the desired Microwave time by touching the time pads as shown 			
STEP 2 Touch the Start pad 			
(a) Does the Oven Lamp Light?	YES.....	NO.....	
(b) Does the Cooling Fan work? (Put your hand over the rear ventilating opening)	YES.....	NO.....	
(c) Does the Turntable rotate?	YES.....	NO.....	
(d) After two minutes did the end of cooking signal sound 4 "beeps" and all indicator lights go out?	YES.....	NO.....	
(e) Is the water in the cup hot? (Test with caution)	YES.....	NO.....	
Check 2. Fan oven operation			
Empty the cup and refill with water at room temperature. Place it in the oven and close the door securely. Touch the following pads as shown to programme the oven on Convection, at 180°C for 3 minutes.			
STEP 1		Pad Sequence	
Touch the Fan oven pad once			
STEP 2		Display	
Touch the Temperature Pad eight times			
STEP 3		Display	
Enter Fan oven time			
			

Continued on page 35

STEP 4

Touch the start pad



- | | | |
|--|----------|---------|
| (a) Does the Oven Lamp light? | YES..... | NO..... |
| (b) Does the Cooling Fan work? (Put your hand over the rear ventilating opening). | YES..... | NO..... |
| (c) Does the Turntable rotate? | YES..... | NO..... |
| (d) Is the convection fan and "LO", (followed by a temperature) shown on the display? | YES..... | NO..... |
| (e) At the end of 3 minutes did the display go out and the TIME OF DAY show in the display window? | YES..... | NO..... |

Note: For cooling purposes, the interior light and the turntable will remain on for 5 minutes.

- | | | |
|-------------------------------------|----------|---------|
| (f) Is the inside of the oven warm? | YES..... | NO..... |
|-------------------------------------|----------|---------|

CAUTION The cup will be hot to touch. Use oven gloves to remove.

Check 3. Grill operation

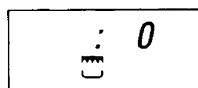
Programme the oven for 3 minutes on GRILL

STEP 1

Touch the Grill Pad once

Pad Sequence

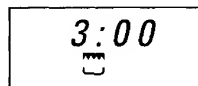
x1

Display**STEP 2**

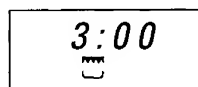
Enter Grill time



x3

**STEP 3**

Touch the Start Pad



- | | | |
|---|----------|---------|
| (a) At the end of 3 minutes, did the Grill heater become red? | YES..... | NO..... |
|---|----------|---------|

If the answer is **NO** to any of these questions, please check your Wall Socket and Fuse before calling service.

If, after the above checks, there is still a fault, call your local Zanussi Service Force Centre whose details can be found in the Service Force leaflet, supplied with the appliance, or look in your local telephone directory under 'Z'.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for any in-guarantee service calls.

YOUR QUESTIONS ANSWERED

Question How safe is my Combination Oven?

Answer All Microwave and Combination Ovens are subjected to stringent safety tests to ensure that your appliance is completely safe to use. In addition, your Combination Oven has been designed with a safety mechanism that ensures that the oven will not work unless the door is shut and the start control has been operated. This also ensures that when the door is opened the generation of microwaves is immediately stopped and cannot re-start until the door is shut and the start control operated again.

Question Can Microwave energy pass through the viewing screen on the door?

Answer No. The fine metal screen has been specially designed to prevent the microwaves passing through it, but allows you to see into the oven during cooking.

Question Do I need to have my Combination Oven serviced or checked for leakage?

Answer There is no need for a "routine" service as long as your oven is functioning properly. However, should you decide to have your Combination Oven checked for peace of mind, you may wish to have this carried out every 3-5 years. Our service agents will be only too pleased to undertake this, but as with any servicing operation, this would be at the user's expense.

Please Note. We do not recommend the use of any form of Microwave Checking Device which may be available from a number of commercial or retail outlets. In our experience the results from the use of such devices are variable and the readings obtained from them are not always accurate.

Question Would my Combination Oven be the cause for interference on my TV set?

Answer This is unlikely as your Combination Oven is manufactured to comply with International Regulations which specify the limits of interference emission.

Question How do I set the clock on my oven?

Answer Always follow the instructions in your instruction book to ensure that you have carried out the procedure correctly. (Refer to page 12)

Question Why does condensation occur when using my Combination Oven?

Answer Some foods will naturally give off steam during cooking, whether by a conventional method or in a Microwave or Combination Oven. Therefore, some condensation may form on the cold surfaces of the oven when moisture is present. This is quite normal and will not harm your appliance in any way. (See notes on care and cleaning , page 6).

Question Why does steam appear from the vents and around the door in my Combination Oven?

Answer Every oven, whether conventional or microwave, has to have

ventilation to “breathe”. Your appliance has been carefully designed to include an airflow through the oven cavity to allow excess steam to escape.

While steam may appear from the vents and around the door of the oven, all microwave energy is contained within the cavity and is therefore completely safe.

Question Why does the turntable in my Combination Oven continue to rotate after Convection or Combination cooking?

Answer For cooling purposes, the circulation fan will remain on and the turntable will continue to rotate for 5 minutes after a Convection, Combination or Preheat programme has finished. This is perfectly normal and will not harm your oven in any way. You can of course reset the oven for extra cooking time, or enter a different cooking programme before the end of this 5 minute period.

PEACE OF MIND FOR TWELVE MONTHS

ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the guarantee card.

We, Zanussi Ltd., undertake that if within twelve months of the date of the purchase this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on conditions that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Service Force Centre. Any appliance or defective part replaced shall become our property.

EXCLUSIONS

THIS GUARANTEE DOES NOT COVER:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.
- Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- EEC Countries – the standard guarantee is applicable but is subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

OR FIVE YEARS

ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the Conditions and exclusions of the Standard Guarantee apply.

NOTES

1. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
2. The engineer will need to check the details of your Cover Certificate and may make a charge for his services if it is not presented to him at the time of his call.
3. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of the commencement of cover.
4. Covers issued are not refundable or transferable.



ZANUSSI

The Appliance of Science